



*Caffé Concerto*  
LONDON

*Merry Christmas*

*A 12.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 6% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.*



*Follow us  
on Instagram and  
join in on our Advent  
Calendar this  
December*



# Brunch

**VEGAN** All Day Energiser (600 cal) 18.95

Beetroot houmous, avocado & marinated cherry tomatoes.  
Peanut butter & sliced banana, drizzled with golden syrup.

**Salmon & Avocado Tartine** (665 cal) 19.95

Scottish smoked salmon, soft cream cheese & capers tartine served on toasted rye bread. Sliced avocado, diced tomatoes and beetroot houmous tartine served on toasted rye bread.  
add a poached egg for 1.95

**Omelette** (Served with chips)

**PLAIN OMELETTE** (655 cal) 14.95

**MATURE CHEDDAR CHEESE** (866 cal) 18.95

**CHEESE & TOMATO** (881 cal) 19.95

**CHEESE & MUSHROOM** (839 cal) 19.95

**SPINACH & CHEESE** (832 cal) 19.95

**HAM & CHEESE** (953 cal) 19.95

**SPINACH, MUSHROOM & CHEESE** (986 cal) 20.95

**Tartine Selection**

To share (690 cal) 29.95 | For one (523 cal) 19.95

Served with French fries & aioli sauce

Creamy goat's cheese & caramelised onions; Salt beef with pickles & mustard mayo; Crushed avocado & diced tomatoes; Scottish smoked salmon, capers & cream cheese

**Vegetarian Tartine Selection**

To share (368 cal) 27.95 | For one (374 cal) 17.95

Served with French fries & aioli sauce

Vine tomatoes & parmesan shavings; Olive tapenade; Creamy goat's cheese & caramelised onion; Crushed avocado & diced tomatoes



## Concerto Misto Tower

(1250 cal) 38.95

Fried king prawns | Fried calamari rings | Courgette & carrots ribbons | Arancini ball | Mozzarella stick | Roasted garlic & rosemary flatbread | With sweet chilli sauce & aioli sauce

## Antipasto Misto

To share (950 cal) 29.95 | For one (731 cal) 19.95

Carefully selected parma ham from Emilia-Romagna, salami, honey roasted ham, salt beef, gorgonzola, mozzarella, sun-dried tomatoes & mixed olives on a rocket leaves served with selection of bread



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# Bread & Nibbles

 **ITALIAN BREAD BASKET** (877 cal) 5.95  
Focaccia, ciabatta, rye bread, grissini, olive tapanade & olive oil

 **MIXED MARINATED OLIVES** (335 cal) 6.95

 **ITALIAN FLATBREAD** 9.95

Choose from:

- Roasted garlic & rosemary (771 cal)
- Pomodoro with basil pesto (635 cal)
- Caramelised onion topped with gorgonzola dolce & rocket (872 cal)




ITALIAN FLATBREAD



# Starters


**SOUP OF THE DAY** Served with warm bread 7.95

 **BRUSCHETTA** (275 cal) 8.95  
Chargrilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings & drizzled with olive oil

 **CLASSIC CAPRESE** (180 cal) 9.95  
Mozzarella di Buffala, vine tomatoes, basil oil & balsamic cream


**CHICKEN LIVER PATE** (512 cal) 9.45  
with a cranberry sauce, pickles & toast

 **HALLOUMI BRUSCHETTA** (465 cal) 10.95  
Chargrilled ciabatta topped with marinated vine cherry tomato, mint parsley & olive oil

 **WILD MUSHROOM ARANCINI** (562 cal) 11.95  
A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs, aioli sauce & truffle infused cream of porcini

**MUSSELS ARRABBIATA** (769 cal) 11.95  
With spicy tomato sauce & a side of garlic bread

 **MOZZARELLA STICKS**  
Large (1110 cal) 10.95 | Small (610 cal) 7.45  
With rocket & concerto sauce

 **SALT BEEF** (709 cal) 12.95  
Sliced salt beef on a rocket leaves, vine cherry tomatoes, mozzarella, figs, olive oil & balsamic cream

 **ITALIAN MEATBALLS** (721 cal) 11.95  
Beef meatballs in tomato ragu & garlic ciabatta bread

**FRIED CALAMARI**  
Large (631 cal) 18.95 | Small (280 cal) 12.95  
Breaded calamari rings, courgette & carrot ribbon with aioli sauce

**FRIED KING PRAWNS**  
Large (904 cal) 21.95 | Small (452 cal) 13.95  
Fried king prawns, courgette & carrot ribbon with a sweet chilli

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## Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

**HAM & CHEESE** (1064 cal) 15.95  
with tomato, cheddar, rocket leaves & olive oil

 **MOZZARELA & TOMATO** (677 cal) 16.95  
with basil pesto

 **PESTO CHICKEN** (1151 cal) 18.95  
with mayo, basil pesto, rocket leaves & sun-dried tomato

 **CORONATION CHICKEN** (1099 cal) 18.95  
chicken in a creamy curry sauce with raisins, tomato & rocket leaves

**PARMA HAM & MOZZARELLA** (1086 cal) 18.95  
with tomato, rocket leaves & olive oil

**OPEN TUNA & CHEESE MELT** (1035 cal) 18.95  
Tuna mayo & cheddar cheese

**OPEN SMOKED SALMON** (851 cal) 19.95  
With soft cheese, fresh dill & capers



## Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

**CLASSIC EGG MAYO & CHEESE** (735 cal) 15.95

**TUNA & AVOCADO** (1035 cal) 18.95  
Tuna mayo, avocado, pesto & tomato

**B.L.T** (1128 cal) 16.95  
Crispy bacon, cheese, lettuce, tomato & mayo

**ORIGINAL EGG MAYO & BACON** (1023 cal) 16.95


**CHICKEN MAYO, AVOCADO & LETTUCE** 17.95  
(1110 cal) 

## Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

 **GRILLED HALLOUMI** (782 cal) 18.95  
with crushed avocado, olives tapanade, roasted red pepper & tomato

 **CHICKEN ESCALOPE** (772 cal) 19.95  
with vine tomatoes, rocket, pickles & concerto sauce

 **SALT BEEF** (1100 cal) 19.95  
with pickles, rocket, tomato & mustard mayo



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## Salad

-  **TRICOLORE** (695 cal) 19.95  
Buffalo mozzarella, vine tomatoes, half avocado, fresh basil, rocket leaves, balsamic vinegar & olive oil
-  **QUINOA TABBOULEH WITH GRILLED HALLOUMI** (735 cal) 19.95  
Quinoa, chopped parsley, mint, onion, tomatoes, beetroot, chicory, pomegranate, olive oil & lemon dressing
-  **GOAT'S CHEESE SALAD** (736 cal) 24.95  
Grilled goats cheese on a bed of dressed rocket, figs, grilled Mediterranean vegetables, beetroot & a balsamic cream
-  **SALT BEEF SALAD** (702 cal) 24.95  
Rocket, fresh figs, mozzarella, cherry tomatoes, beetroot & balsamic dressing
- SEAFOOD SALAD** (547 cal) 25.95  
Sauteed tiger prawns, calamari rings, bread with cream cheese & smoked salmon, avocado, mixed leaves, capers & mango dressing
- CLASSIC CAESAR SALAD**  
Crispy cos lettuce, parmesan shavings, croutons & a classic Caesar dressing
-  - **WITH GRILLED CHICKEN** (548 cal) 23.95  
- **WITH KING PRAWNS** (622 cal) 25.95  
- **WITH GRILLED SALMON** (627 cal) 25.95
- SALMON NIÇOISE** (627 cal) 24.95  
Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil



## Vegan Salad

-  **SUPER FOOD SALAD** (125 cal) 21.95  
Lentils, carrots, broccoli, chickpea, avocado, baby spinach, pomegranate, asparagus, cherry tomatoes & raspberry dressing
-  **FRITTELLE SALAD** (195 cal) 21.95  
Sweet potato & lentil in a wholesome, flakey fritelle patty served with firey rocket, avocado, olive oil, balsamic cream, sprinkled with pomegranate & rose harissa
-  **QUINOA TABBOULEH WITH FRITTELLE** 22.95  
Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing (225 cal)

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# Pasta & Risotto

-  **SPAGHETTI ALLA NAPOLITANA** (781 cal) 18.95  
*With tomato sauce & buffalo mozzarella*
-  **SPAGHETTI AL PESTO** (1073 cal) 19.95  
*Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & parmesan. Add chicken for + 4.95*
- SPAGHETTI ALLA CARBONARA** (1226 cal) 23.95  
*Smoked pancetta, parmesan & egg yolk with cream*
-  **SPAGHETTI BOLOGNESE** (986 cal) 23.95  
*Traditional minced beef ragu*
- SPAGHETTI SMOKED SALMON** (681 cal) 25.95  
*With broccoli, cream & dill*
- SPAGHETTI KING PRAWNS** (511 cal) 25.95  
*With sauted king prawns, chilli garlic & shellfish bisque*
- SPAGHETTI ALLA PESCATORA** (848 cal) 26.95  
*Tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque*
- 
-  **GNOCCHI SORRENTINA** (829 cal) 19.95  
*With tomato sauce & buffalo mozzarella*
-  **PISTACHIO GNOCCHI** (788 cal) 23.95  
*With pistachio, spinach, pesto & a touch of cream*
-  **GNOCCHI FOUR CHEESE & TRUFFLE OIL** (1098 cal) 23.95
- 
-  **RAVIOLI SPINACH & RICOTTA** (1415 cal) 19.95  
*Choose your sauce: Pomodoro, rosé sauce or cream sauce*
- RAVIOLI LOBSTER** (960 cal) 24.95  
*In a fish bisque*
- 
-  **RIGATONI ARRABBIATA** (991 cal) 18.95  
*With spicy tomato sauce & buffalo mozzarella*
-  **RIGATONI SICILIANA** (889 cal) 22.95  
*Sun-dried tomato, olives, spinach, aubergine, chilli & garlic, buffalo mozzarella with tomato sauce*
-  **RIGATONI MUSHROOM TRUFFLE FONDUE** (1015 cal) 24.95  
*With mixed wild mushrooms in a rich truffle cheese fondue*
-  **RIGATONI MEATBALLS** (1105 cal) 25.95  
*Rich tomato ragu, topped with Parmesan*
-  **RIGATONI CONCERTO** (995 cal) 24.95  
*Chicken, mushroom & cherry tomatoes  
Choose your sauce: Rosé sauce, cream sauce or pomodoro*
- 
-  **RISOTTO WILD MUSHROOM & PARMESAN** (711 cal) 19.95  
*Sauted mixed wild mushrooms finished with parmesan & a hint of truffle*
-  **RISOTTO CHICKEN & WILD MUSHROOM** (998 cal) 22.95  
*Grilled chicken, sauted mixed wild mushrooms finished with parmesan & a hint of truffle*
- RISOTTO KING PRAWNS** (1123 cal) 25.95  
*Shell-off tiger king prawns in creamy risotto & a shellfish bisque*
- RISOTTO SEAFOOD** (1210 cal) 26.95  
*With tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque*



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## Vegan Pasta & Risotto

### CHICKPEA & TOMATO RISOTTO (1110 cal) 20.95 VEGAN

With tomato sauce, mixed peppers, chickpeas, broad beans, sun-dried tomatoes & fried capers

### BROCCOLI & SPINACH SPAGHETTI (998 cal) 21.95 VEGAN

Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato sauce, broad beans & capers

### RIGATONI WILD MUSHROOM (1095 cal) 22.95 VEGAN

With spinach, sun-dried tomato, pesto, crushed pine nuts & vegan cream

### VEGAN PESTO SPAGHETTI (1171 cal) 23.95 VEGAN

Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, cherry tomato, spinach & vegan parmesan



## SHARE



## Cicchetti Tower

**BEST FOR SHARING 66.95**

**CHOOSE 1 SEAFOOD, 1 MEAT & 1 VEGETARIAN DISH FROM OUR SELECTION OF PASTAS, RISOTTOS & GNOCCHI. VEGETARIAN AND VEGAN OPTIONS AVAILABLE.**

*In Italy, it is traditional for Italians to share cicchetti plates; small plates of food served in "bacari" bars.*

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## Meat

### ROASTED TURKEY BREAST (957 cal) 25.95

With roasted potato, brussel sprout, yorkshire pudding & gravy sauce



### GRILLED MEDITERRANEAN CHICKEN BREAST 25.95

On a bed of marinated roasted vegetables (575 cal)



### CHICKEN ESCALOPE (1081 cal) 25.95

Served with a choice of spaghetti Napolitano or French fries



### GRILLED CHICKEN BREAST (930 cal) 26.95

With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes

### CONFIT DUCK (1248 cal) 26.95

Sweet potato mash, roasted vegetables, broad beans & mix berry gravy



### BEEF MEATBALLS (1295 cal) 26.95

Beef meatballs in tomato ragu, roasted peppers on a bed of parmesan risotto



### BRAISED LAMB SHANK (1032 cal) 27.95

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy

## Burgers WITH FRENCH FRIES



### VEGETARIAN BURGER (1107 cal) 19.95

A sweet potato & lentil frittello with grilled halloumi, lettuce, tomatoes, rose harissa & avocado spread



### CHICKEN BURGER (1210 cal) 21.95

Chargrilled chicken breast, halloumi, lettuce, tomato & concerto sauce



### CONCERTO BEEF BURGER (1379 cal) 21.95

100% 8oz beef, lettuce, tomatoes, American cheese, red onions, pickles & concerto sauce



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## *Fresh*

### **CONCERTO FISH & CHIPS** (893 cal) 21.95

*Battered cod fillet with a classic tartar sauce & lemon*

### **GRILLED SALMON STEAK** (687 cal) 26.95

*With sautéed baby potatoes, spinach, broccoli, dill, capers & lemon butter sauce*

### **FISH STEW** (438 cal) 27.95

*Salmon, cod, mussels, squid and prawns stewed in fish bisque with beans and carrots served with bread*



## SHARE



## *Fritto Misto Platter* (1884 cal) 32.95

*Breaded calamari rings, tiger king prawns, cod fillets, courgette & carrots ribbons, aioli & sweet chilli dip*

## *Side Dish* 5.95



*French Fries (468 cal) | Sautéed Baby Potatoes (170 cal) | Sautéed Spinach (213 cal) |  
Mix salad (91 cal) | Tomato & onion salad (115 cal) | Mash potatoes (220 cal) |  
Mash sweet potatoes (249 cal) | Caesar salad (180 cal) | Roasted vegetables (168 cal)*

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## Luxury Cream Tea

For one (1032 cal) 29.95 |

For two (2020 cal) 56.95

Freshly baked plain & raisins scones with  
Cornish clotted cream & strawberry jam.

A rich selection of Afternoon Tea mini cakes  
& macarons.

A choice of tea from our world selection.

A tea pot per person.

## Prosecco Luxury Cream Tea

For one (1152 cal) 34.95 |

For two (2140 cal) 64.95

All the above & a glass of Prosecco



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# Afternoon Tea



for one (2639 cal) **34.95** |

for two (4904 cal) **64.95**

Selection of finger sandwiches & mini brioche rolls:

- Cucumber with cream cheese
- Egg mayo-mustard
- Scottish smoked salmon & soft cheese
- Coronation chicken

Freshly baked raisins & plain scones with  
Cornish clotted cream & strawberry jam

Assortment of mini cakes.

A choice of tea from our world selection.

A tea pot per person.



## VEGETARIAN OPTION AVAILABLE:

Cucumber with cream cheese; Egg mayo-mustard;  
Beetroot houmous & crushed avocado; Bruschetta  
tomato & avocado; Cheddar cheese & caramelised onion

# Prosecco Afternoon Tea

for one (2759 cal) **39.95** |

for two (5024 cal) **74.95**

All the above & a glass of Prosecco



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### STRAWBERRY GATEAUX

8.95

*A light & delicate vanilla sponge with fresh strawberries & cream (577 cal)*



### CHOCOLATE GATEAUX

8.75

*With chocolate creme & delicate Belgian chocolate swirls (529 cal)*



### BLACK FOREST 8.95

*With dark pitted cherries, chocolate sponge & creme chantilly (631 cal)*



### MILLE FEUILLE 8.75

*Delicate filo leaves with creme patisserie (597 cal)*



### HONEY CAKE 9.45

*Layers of light cream accompanied by rich caramelized honey sponge (633 cal)*



### PISTACHIO HONEY CAKE 9.45

*Layers of light cream accompanied by rich caramelized pistachio honey sponge (656 cal)*



### FERRERO NOCCIOLA CAKE 8.95

*(579 cal)*



### SALTED CARAMEL CAKE 8.95

*(560 cal)*



### RED VELVET CAKE 8.95

*Red velvet sponge with mascarpone cream (705 cal)*



### VEGAN PISTACHIO CAKE 9.45

*(780 cal)*



### FROSTING CAKE 8.75

*Lemon or raspberry (705 cal)*



### TIRAMISU 8.45

*Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa (495 cal)*

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**BISCOFF  
LOTUS  
CHEESECAKE**  
8.95  
*(655 cal)*



**LEMON  
CHEESECAKE**  
8.75  
*Traditional recipe cheesecake  
with lemon (689 cal)*



**LOVE  
CONCERTO  
MOUSSE**  
9.25  
*Rose & raspberry mousse  
(191 cal)*



**CHOCOLATE  
ÉCLAIR** 7.45  
*(493 cal)*



**PISTACHIO  
DOLCE** 9.45  
*(453 cal)*



**SAFFRON  
MILK CAKE**  
9.45  
*(580 cal)*



**LEMON  
MERINGUE**  
8.45  
*(689 cal)*



**TARTE** 9.45  
*Strawberries or berries  
(464 cal)*



**MACARON  
CAKE** 9.45  
*(477 cal)*



**MACARONS**  
3 pieces 8.45  
*(197 cal)*



**THE CUBE**  
7.45  
*Blueberry or raspberry  
(315 cal)*



**SCONES**  
6.95  
*A plain and a raisin with  
clotted cream & strawberry  
preserves (349 cal)*

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## Hot Dessert




**CHERRY FRANGIPANE** (876 cal) 12.95   
With custard & a scoop of vanilla gelato

**APPLE CRUMBLE FRANGIPANE** (995 cal) 12.95   
Served with custard & vanilla ice cream

**CHOCOLATE FONDANT** (151 cal) 13.95   
With warm pouring Nutella sauce & a scoop of homemade vanilla gelato

**AMERICAN PANCAKE** (622 cal) 15.95   
Served with fresh strawberry & banana, golden syrup

**CREPES with Nutella** (275 cal) 15.95   
Add a scoop of vanilla gelato for + 2.00

**CREPES** (320 cal) 16.95   
with Nutella, strawberry and banana  
Add a scoop of vanilla gelato for + 2.00

**FRENCH TOAST**   
- Golden syrup (495 cal) 14.95  
- Nutella (620 cal) 15.95  
- Banana & golden syrup (580 cal) 15.95  
- Strawberry, banana & golden syrup (630 cal) 16.95  
- Nutella, strawberry, banana & golden syrup (725 cal) 17.95



## Danish Pastries

**CROISSANT** With jam and butter 3.95  
**ALMOND CROISSANT** 4.45  
**CHOCOLATE CROISSANT** 4.45  
**CHOCOLATE & ALMOND CROISSANT** 4.75  
**PAIN AU RAISIN** 4.45  
**APRICOT DANISH** 4.45  
**CINNAMON BUN** 4.45  
**MUFFIN** Chocolate, berries or caramel 4.65  
**PALMIERS** 4.35  
**FRANGIPANE** Cherry or apple almond & cinnamon 6.95  
**NEW YORK ROLL** Pistachio, hazelnut or chocolate 6.95



## Gluten-Free Cake

**CARROT CAKE** 6.95   
Carrot sponge with vanilla cream

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## Hot Drinks

<b>ESPRESSO</b> (9/4 cal)	Double 4.65	Single 2.95
<b>ESPRESSO MACCHIATO</b> (12 cal)		3.65
<b>CAPPUCCINO</b> (180/150 cal)	Large 5.35	Medium 4.95
<b>FLAT WHITE</b> (180/150 cal)	Large 5.35	Medium 4.95
<b>AMERICANO</b> (15 cal)		4.75
<b>LATTE</b> (155 cal)		4.95
<b>MOCHA</b> (286 cal)		4.95
<b>HOT CHOCOLATE</b> (300 cal)		4.95
<b>CONCERTO HOT CHOCOLATE</b> (350 cal)		5.50
With whipping		cream
<b>SPANISH LATTE</b> (395 cal)		5.95
<b>MAPLE HAZEL LATTE</b> (345 cal)		5.95
<b>PUMPKIN SPICE HOT CHOCOLATE</b> (398 cal)		5.95
<b>PINK HOT CHOCOLATE</b> (385 cal)		5.95
<b>BAILEYS HOT CHOCOLATE</b>		8.95



### GINGERBREAD HOT CHOCOLATE 6.95

Gingerbread syrup, chocolate powder, milk & whipped cream (385 cal)

**Alternative milk:** soya, almond, oat & coconut + 0.50p  
**Extra syrup:** vanilla, caramel, hazelnut & coconut + 0.50p

**TEA** (2 cal) 3.95  
 English Breakfast | Organic Earl Grey | Darjeeling

Chamomile Blossoms | Jasmin Green Tea | Lemongrass and Ginger | Sencha Green Tea | Fruity Sensational Bora Bora | Decaf Breakfast 4.75

**FLORA TEA Blossoming Tea** 5.75



### CONCERTO WINTER TEA (2 cal) 5.95

Apple slices, orange slices, masala chai syrup, raspberry puree, cloves & lime wedge

## Liqueur Coffee

With a choice of

**WHISKY | BAILEYS | TIA MARIA** 8.95

## Alternative Lattes

Add honey or sugar as preferred

**HONEY-VANILLA LATTE** (190 cal) 5.95  
 Latte, honey, vanilla extract

**AUTHENTIC MASALA CHAI LATTE** (190 cal) 6.50  
 With Honey

**ORGANIC MATCHA LATTE** (135 cal) 6.95  
 Cocoa-Toffee- Cinnamon

**ORGANIC GOLDEN LATTE** (135 cal) 6.95  
 Turmeric-Vanilla-Coconut

**RUBY LATTE** (125 cal) 6.95  
 Latte with beetroot and ginger

**BLUE BUTTERFLY LATTE** (196 cal) 6.95  
 Latte with butterfly pea flower tea & honey

**ROSE LATTE** (185 cal) 6.95  
 Rose syrup, milk & coffee



### PUMPKIN SPICE LATTE (254 cal) 5.95

Pumpkin spice syrup & cinnamon



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ICED SPANISH LATTE



ICED STRAWBERRY MATCHA



SMOOTHIES

## Cold Drinks

<b>STILL WATER</b>	Small 4.65 Large 6.50
<b>SPARKLING WATER</b>	Small 4.85 Large 6.65
<b>TONIC WATER (34 cal) / SODA WATER</b>	4.45
<b>COKE (139 cal), DIET-COKE (1.2 cal), COKE ZERO (0.9 cal)</b>	4.80
<b>SPRITE (3 cal)</b>	4.80
<b>SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal))</b>	4.95
<b>ROSE LEMONADE (Franklin) (90 cal)</b>	5.25

## Frappuccino

<b>ICED CAFFE LATTE (130 cal)</b>	5.75
<b>ICED CAFFE MOCHA (350 cal)</b>	5.95
<b>ICED STRAWBERRY MATCHA (210 cal)</b>	7.95
<b>ICED BLUE MATCHA (190 cal)</b>	7.95
<b>ICED SPANISH LATTE (245 cal)</b>	7.95

### Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

## Juices

<b>ORANGE &amp; PASSION FRUIT (210 cal)</b>	4.95
<b>BEETROOT &amp; GINGER (129 cal)</b>	5.75
<b>CRANBERRY (137 cal)</b>	4.25
<b>APPLE (112.5 cal)</b>	4.95
<b>ORANGE (105 cal)</b>	5.75
<b>PINEAPPLE (132 cal)</b>	4.25

## Smoothies

<b>SUPER GREEN (228 cal)</b> Kale, banana, pineapple, ginger & lime	7.95
<b>PASSION STORM (252 cal)</b> Mango, pineapple & passion fruit	7.95
<b>SUPER BERRY (172 cal)</b> Strawberry, banana, cherry, blueberry, lime & acai berry	7.95
<b>MANGO &amp; DRAGON FRUIT (224 cal)</b> Mango, dragonfruit, pineapple, papaya & lime juice	7.95

## Homemade Lemonade

<b>MINT LEMONADE (59 cal)</b> Fresh mint, lemon juice & lemon slices	7.95
<b>FLAVOURED LEMONADE</b> Strawberry, raspberry, mulberry, passion fruit or pink grapefruit	7.95

## Homemade Iced Tea

<b>LEMON ICED TEA (0 cal)</b> Fresh lemon juice & homemade iced tea	7.45
<b>STRAWBERRY ICED TEA (155 cal)</b> Strawberry puree & homemade iced tea	7.45
<b>PEACH ICED TEA (149 cal)</b> Peach puree & homemade iced tea	7.45
<b>PASSION FRUIT ICED TEA (149 cal)</b> Passion fruit puree & homemade iced tea	7.45



MULBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

A 12.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 6% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.





LONG ISLAND



ESPRESSO MARTINI



PORNSTAR MARTINI

## Cocktail Selection

### BLUE HAWAIIAN

Pineapple juice, rum, blue curacao syrup & coconut milk

11.95

### MARGARITA

A shake of cointreau, tequila, lemon & salt

12.95

### COSMOPOLITAN

Vodka, cointreau, fresh lime & cranberry juice

12.95

### TEQUILA SUNRISE

Tequila, grenadine & orange

12.95

### PORNSTAR MARTINI

Passion Fruit, vodka, lime juice & house prosecco

12.95

### DRY MARTINI

with a green olive

12.95

### LONG ISLAND

Vodka, gin, rum, cointreau, tequila & coke

13.95

### NEGRONI

Gin, campari & Martini rosso

13.95

### MOJITO

White rum, with fresh mint & lime, sugar syrup, served with crushed ice

13.95

### FLAVOURED MOJITO

Choose from: Strawberry, Passion Fruit, Watermelon and Raspbeberry & Elderflower

13.95

### PINA COLADA

Bacardi, Malibu, pineapple juice & condensed cream

13.95

### ESPRESSO MARTINI

A shake of vodka, Tia Maria, sugar syrup & shot of espresso

13.95

### BERRY GIN

Mulberry puree, raspberry puree, strawberry puree, gin, triple sec, sprite & curacao

13.95

### LOVE CONCERTO PUNCH

Passion fruit puree, watermelon puree, rose syrup, lime, melon, sprite, vodka & triple sec

13.95

### LUCID DREAM

Gin, mulberry puree & lime juice

13.95

### AMARETTO SOUR

Disaronno, whiskey, egg white, lemon juice & brown sugar

13.95

## Festive Cocktails

### MISTLETOE MARGARITA

Tequila, cointreau, cranberry juice, lime & simple syrup

14.95

### GINGERBREAD COCKTAIL

Baileys, vodka, gingerbread syrup, vanilla syrup & cream

14.95

### CHRISTMAS MOJITO

White rum, coconut rum, coconut milk, soda water, lime juice & mint

14.95

### MUDSLIDE

Vodka, Bailey's, Kahlua & cream

14.95



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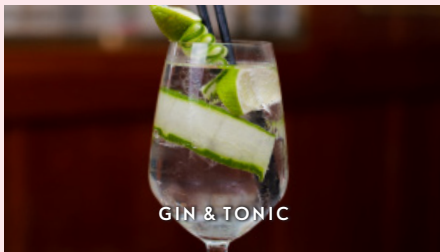


## Non-Alcoholic Cocktails

<b>V.I.P</b> <i>Banana puree, coconut puree, passion fruit puree, pineapple juice &amp; grenadine</i>	9.95	<b>VIRGIN STRAWBERRY MOJITO</b> <i>Fresh mint, sugar, lime, strawberry, served over crushed ice &amp; soda water</i>	9.95
<b>RAINBOW</b> <i>Grenadine, orange juice, lime, passion fruit puree, sprite &amp; blue curaçao</i>	9.95	<b>VIRGIN PASSION FRUIT MOJITO</b> <i>Fresh mint, sugar, lime, passion fruit, served over crushed ice &amp; soda water</i>	9.95
<b>NADA COLADA</b> <i>Pineapple juice, coconut puree &amp; coconut milk</i>	9.95	<b>VIRGIN BLUE HAWAIIAN</b> <i>Pineapple juice, blue curacao syrup &amp; coconut milk</i>	9.95
<b>STAR MARTINI</b> <i>Passion Fruit puree, pineapple juice, lime, vanilla syrup, sprite &amp; grenadine</i>	9.95	<b>PINEAPPLE SUNSET</b> <i>Pineapple juice, passion fruit puree, lime juice &amp; grenadine</i>	11.95
<b>VIRGIN MOJITO</b> <i>Fresh mint, sugar, lime served over crushed ice &amp; soda water</i>	9.95	<b>VIRGIN LOVE CONCERTO PUNCH</b> <i>Passion fruit puree, watermelon puree, rose syrup, lime, melon &amp; sprite</i>	11.95
<b>VIRGIN RASPBERRY MOJITO</b> <i>Fresh mint, sugar, lime, raspberry, served over crushed ice &amp; soda water</i>	9.95		

## Sparkling Cocktails

<b>BELLINI</b> <i>Peach with Prosecco</i>	10.95	<b>CAMPARI</b> <i>With Prosecco</i>	11.95
<b>MIMOSA</b> <i>Orange juice with Prosecco</i>	10.95	<b>APEROL SPRITZ</b> <i>Aperol, prosecco, soda water &amp; orange slice</i>	11.95
<b>ROSSINI</b> <i>Strawberry puree with Prosecco</i>	10.95	<b>GIN &amp; TONIC</b>	11.95
<b>KIR ROYAL</b> <i>Creme de cassis with Prosecco</i>	10.95	<b>HUGO</b> <i>Elderflower syrup, gin, prosecco, soda water, mint &amp; lime</i>	11.95
<b>CHAMBORD ROYAL</b> <i>Raspberry liqueur with Prosecco</i>	11.95	<b>RASPBERRY LIMONCELO SPRITZ</b> <i>Raspberry puree, limoncello &amp; prosecco</i>	13.95



GIN & TONIC



APEROL SPRITZ

## Liqueurs

<b>APERITIFS, LIQUEURS &amp; SPIRITS</b>	25ml	50ml
	4.25	6.95
Martini Bianco	Jack Daniels	Tequila
Grappa	Cognac	Limoncello
Tia Maria	Campari	Whiskey
Baileys	Gin	Triple Sec
		Vodka

## Beers

<b>BOTTLE : PERONI OR STELLA</b>	5.95
<b>DRAFT: PERONI OR STELLA*</b> half pint 4.95 pint 7.95	
* (Draft beer available at selected branches)	
<b>APPLE CIDER BOTTLE: MAGNERS</b>	6.95

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## Red Wine

	175ml Glass	250ml Glass	750ml Bottle
<b>SOLINO ROSSO VINO ROSSO D'ITALIA</b>	7.95	9.95	26.95

Ruby red in the glass, this juicy red is packed full of flavours of red fruit and spice. It can be served lightly chilled. – 2023 - Vegan

<b>MONTEPULCIANO D'ABRUZZO 'DEGA', DOC VIGNAMADRE</b>	8.95	11.95	33.95
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Red fruits such as cherry, blueberry, blackcurrant and plum on the nose with floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins. – 2022 - Organic, Vegan

<b>PRIMITIVO MERLOT 'QUATTRO VENTI' COLLE AL VENTO, VIGNALESTA</b>	9.95	12.95	36.95
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Intense, ruby red with purple reflections. Aromas of flowers, herbs and cherries. Elegant, fruity and harmonious. – 2022

<b>MERLOT DOMAINE DE LA BAUME, LANGUEDOC-ROUSSILLON</b>	10.95	14.95	41.95
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Wild strawberry and juicy plum aromas on the nose with sweet spice flavours on the palate. Warm and silky with a long finish. – 2023

<b>CHIANTI CLASSICO SANT' ILARIO, DOCG CHIANTI CLASSICO</b>	11.95	15.95	44.95
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Characteristic scents of violets, small red fruits and subtle spices. Full and well-structured it conveys all the character of the Sangiovese grape. – 2021/2 - Vegan

<b>'3 PASSO' NEGROAMARO SYRAH, VINO D'ITALIA</b>	48.95		
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An intense nose of dried fruit and oaky spice. Full bodied but elegant with firm tannins and a long finish. – 2022 - Organic, Vegan

<b>PINOT NOIR, DOMAINE DE VALMOISSINE, LOUIS LATOUR, IGP VAR</b>	59.95		
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A medium-bodied Pinot Noir with a velvety textured palate brimming with ripe cherry and strawberry fruits laced with vanilla, leading to a rounded finish. – 2022 - Vegan

## Rose Wine

	175ml Glass	250ml Glass	750ml Bottle
<b>BERICANTO ROSÉ, IGT TREVENEZIE</b>	10.95	14.95	41.95

An elegant and dry rosé with aromas of redcurrant, white peach and citrus. Rounded and soft but with lovely freshness. – 2023 - Vegan

<b>CHÂTEAU L'OASIS ROSÉ, CÔTES DE PROVENCE</b>	11.95	15.95	44.95
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A classic Provence rosé, expressive and aromatic, blending fresh cherries and floral notes with exotic fruits and a soft, round palate. – 2023

<b>WHISPERING ANGEL ROSÉ, CÔTES DE PROVENCE</b>	69.95		
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Beautifully smooth for all day long! 10-12 year old vines. AOC Côtes de Provence. 100% stainless steel fermentation tanks. Fresh red berry fruit characteristics with floral nose. Ripe and fleshy feel on the palate. – 2023

## Dessert Wine

	125ml Glass	175ml Glass	750ml Bottle
<b>MOSCATO BELLUSSI</b>	8.45	9.45	26.95

Sparkling Wine – NV



### CHRISTMAS SPECIAL

## Mulled Wine

8.95

## White Wine

	175ml Glass	250ml Glass	750ml Bottle
<b>SOLINO BIANCO, VINO BIANCO D'ITALIA</b>	7.95	9.95	26.95

Crisp and fresh with citrus and peach flavours and grassy notes. – 2023 - Vegan

<b>PECORINO TERRE DI CHIETI 'DEGA', IGT VIGNAMADRE, ABRUZZO</b>	8.95	11.95	33.95
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Floral with scents of lemon zest, pear and freshly cut grass. Fresh and savoury with a slight buttery note. Expressive and well-balanced. – 2023 - Organic, Vegan

<b>PINOT GRIGIO, BERICANTO, DOC VICENZA</b>	10.95	14.95	41.95
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Delicate and fresh with ripe fruit aromas with hints of white flowers. Light and refreshing with citrus flavours and a soft texture. – 2022/3 - Vegan

<b>SAUVIGNON BLANC, DOMAINE DE LA BAUME, LANGUEDOC-ROUSSILLON</b>	11.95	15.95	44.95
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Intensely aromatic, soft and rounded on the palate with flavours of green citrus fruits. – 2022

<b>'3 PASSO' FIANO CHARDONNAY, VINO D'ITALIA</b>	13.95	17.95	49.95
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Full bodied with notes of tropical fruit, crisp acidity and a long finish. – 2022/3 – Organic, Vegan

<b>PICPOUL DE PINET, VILLA BLANCHE, LANGUEDOC-ROUSSILLON</b>	46.95		
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Very fresh and smooth with exotic fruit and a lightly lemony, mineral, salinity. – 2022/3

<b>GAVI DI GAVI 'LA SORAIA', DOCG GAVI DEL COMUNE DI GAVI</b>	58.95		
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Aromas of white peach and blossom, leading to flavours of citrus. Rounded and textured with a long, mineral finish. – 2023

## Prosecco

	125ml Glass	175ml Glass	750ml Bottle
<b>BELLUSSI GRANDE CUVÉE</b>	9.95	11.95	46.95

Sparkling wine obtained from a careful assembly of different grapes from the most renowned wine-growing areas of Veneto, in varying percentage depending on the vintage. It is an elegant wine, with a good body and a balanced bouquet. Its versatility makes it suitable for any occasion, as an aperitif or to accompany all dishes.

<b>BELLUSSI PROSECCO DOC (EXTRA DRY)</b>	59.95		
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Sparkling white wine obtained from Glera grapes grown in the hills of Trevi and sparkling according to the Charmat method. It is a versatile sparkling wine, an excellent protagonist on all occasions, especially as an aperitif, but its pleasant roundness makes it also suitable for all meals.

<b>BELCANTO CUVÉE ROSÉ BRUT</b>	11.95	14.95	59.95
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The Cuvée Rosé is obtained from a careful selection of Pinot Noir vinified in pink with a slight maceration. A particularly delicate dry sparkling wine, with a pale pink color, with peach and salmon shades, with a fair and balanced structure and remarkable aromatic finesse. Excellent aperitif, it is a whole meal sparkling wine, suitable for the most demanding and refined consumer.

## Champagne

	200ml Bottle	750ml Bottle
<b>MOËT &amp; CHANDON</b>	24.95	79.95



A perfect blend of Chardonnay, Meunier and Pinot Noir. Moët Impérial has a unique style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

<b>MOËT &amp; CHANDON ROSÉ</b>	26.95	89.95
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Rosé Impérial is the spontaneous, radiant and glamorous expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity. It offers an expressive palate combining intensity and suppleness.

